



NAME Endgrain 2020
ESTATE Tillingham,
 Peasmash, East Sussex, UK
VINTAGE 2020
ALC 11% VOL
GRAPE(S) 43% Muller Thurgau
 41% Ortega
 8% Bacchus
 8% Pinot Gris

TASTING NOTE

Rose gold with an ethereal shimmer. A highly aromatic nose with magnolia and elderflower notes. Good grip from the maceration and bright acidity which underpins a lasting finish.

Suitable for vegetarians / vegans: YES

VINIFICATION

Muller Thurgau and Ortega soaked for 5 days on skins before being pressed and fermented in stainless steel. Bacchus soaked for 4 days on skins then pressed and fermented in barrel. Pinot Gris fermented in concrete tank as whole clusters (semi-carbonic maceration) and pressed after two weeks in stainless steel. All components are kept separate until bottling. Wine bottled by gravity with a small sulfur addition.

GRAPE HISTORY

Grapes from Mearsea Island, Shotley, Woodchurch and Poockchurch.

SERVING

Store away from direct sunlight.
 Drink now and over the next three years.
 Serving temperature 10 – 12 degrees Celsius.

TECHNICAL

Free SO₂: 7 mg/l
 Total SO₂: 26 mg/l
 Acidity: 5.3 g/l
 Residual sugar: <1.2 g/l
 Bottles produced: 5638
 Lot number: L-2020-7

TILLINGHAM